

TO SHARE

- PORK RILLETTE** *apricot mostarda* 12
RACLETTE ARANCINI *meyer lemon aioli* 12
ESCARGOT *herb butter, dill* 15
MEATBALLS *classic tomato sauce, basil* 14
CAULIFLOWER TARTINE *red pepper hummus, feta, fresno chilies* 10
TUNA TARTINE* *wasabi aioli, pickled ginger, white soy vinaigrette* 16

APPETIZERS

- MUSHROOM RISOTTO** *truffle, poached egg, roasted morel mushroom* 17
RICOTTA GNUDI *spring onion puree, spring vegetables, pickled mushrooms* 14
MUSSELS & BEER *toulouse sausage, mustard butter, hefeweizen* 15
CONFIT DUCK CASSOULET *smoked bacon, stewed white beans, horseradish gremolata* 16
TUNA CRUDO *satsuma tangerine, ginger citrus consommé, pickled serrano* 18
ASPARAGUS SALAD *english peas, truffle vinaigrette, poached egg* 14
DACHA CAESAR *garlic croutons, cured egg yolk, parmesan* 12

ENTRÉES

- CAULIFLOWER STEAK** *red pepper couscous, eggplant, golden raisin crumble, harissa labneh* 22
LOBSTER LINGUINI *lobster crème, baby fennel, garlic breadcrumbs* 24
SCALLOPS & GRITS *jimmy red corn grits, bacon & cauliflower foam, vegetable hash* 32
HONEY GLAZED CHICKEN *purple sweet potato, confit chicken salad, thyme vinaigrette* 27
BERKSHIRE PORK CHOP *tokyo turnips, mustard greens, chicharrons, pork belly* 31
8 OZ HANGER STEAK *red wine maître d' hotel butter, frites, sauce béarnaise* 32
14 OZ PRIME NEW YORK STEAK *red wine maître d' hotel butter, frites, sauce béarnaise* 36

LARGE PLATES

- 32 OZ DRY AGED BONE IN PRIME RIBEYE** 98
herb roasted marbled potatoes and mixed brussels, sauce béarnaise
CROWN OF MUSCOVY DUCK 78
carrot butter, whole roasted baby carrots, confit duck croquettes, huckleberry jus

SIDES

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|-----------------------------|---|----------------------------|---|
| FRIES | 4 | CAROLINA GOLD RICE | 6 |
| JIMMY RED CORN GRITS | 6 | SEASONAL VEGETABLES | 6 |

GENERAL MANAGER SEAN ALVES

EXECUTIVE CHEF TAYLOR BURLINGAME

*CONSUMING UNDERCOOKED OR RAW MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A PREEXISTING MEDICAL CONDITION.

COCKTAILS

THE JACKIE O	14
<i>civic vodka, vigilant gin, cocchi americana</i>	
THE JFK	14
<i>cotton & reed white rum, marachino, grapefruit, lime</i>	
DACHA SPRITZ	12
<i>capitoline tiber & white cordial, sparkling rosé, orange</i>	
SPUTNIK	14
<i>wild june gin, butterfly pea tea, house made tonic</i>	
BERLINER	14
<i>barr hill gin, hefeweizen syrup, honey, lemon, cardamom</i>	
LET'S HAVE A TIKI	14
<i>coconut washed redemption rye, pistachio orgeat lime, mint, cinnamon, aromatic bitters</i>	
PROPER	15
<i>filibuster bourbon, lapsang souchong, orange bitters</i>	
TEQUILAJAZZZ	12
<i>jalapeno infused tequila, triple-sec, watermelon shrub</i>	
NEGRONI-ME-LATER	14
<i>barrel aged - vodka, suze, dry vermouth</i>	
MOON LANDING	12
<i>pitu cachaca, ruby port, hibiscus tea, clarified milk, lemon</i>	
CROOKED NUMBER	14
<i>pyrat xo, boubon, hibiscus/rhubarb, rosemary liquor lemon, blueberry, chamomile tincture</i>	
HAT TRICK	14
<i>campari, sweet vermouth, ipa foam</i>	
NIKITA LOVES BASEBALL	14
<i>dogfish head vodka, milagro silver tequila, lillet rose, strawberry, lemon, apricot grapefruit bitters</i>	
DBG	12
<i>absolut vodka, aperol, elderflower, lemon, grapefruit</i>	

BEER

DACHNIK TRUE HELLES LAGER 4.4%	9 pint
WEIHENSTEPHANER PILSNER 5.1%	9 0.5L
WEIHENSTEPHANER HEFEWEIZEN 5.4%	9 0.5L
WEIHENSTEPHANER VITUS 7.7%	12 0.5L
WEIHENSTEPHANER KRISTALLWEIZEN 5.4%	10 0.5L
WEIHENSTEPHANER DUNKELWEIZEN 5.3%	10 0.5L
WEIHENSTEPHANER KORBINIAN 7.4%	11 0.5L
SION KÖLSCH 4.8%	8 0.4L
SCHOFFERHOFER GRAPEFRUIT RADLER 2.5%	9 0.5L
ALLAGASH WHITE 5.1%	9 pint
DC BRAU JOINT RESOLUTION HAZY IPA 5.5%	8 pint
RIGHT PROPER RAISED BY WOLVES 5.0%	9 pint
FIRESTONE WALKER UNION JACK IPA 7.5%	9 pint
STONE DELICIOUS 7.7%	9 pint
NINKASI TRICERAHOPS DOUBLE IPA 8%	11 pint
SOLACE BREWING SESSION IPA 4.7%	8 pint
BRUERY FRUCHT SOUR SERIES 4.3%	10 0.3L
UNION CRAFT OLD PRO GOSE 4.2%	8 pint
OMMEGANG HENNEPIN SAISON 7.7%	9 0.3L
LEFFE BLONDE ALE 6.6%	8 0.25L
ALLAGASH CURIEUX TRIPEL 11%	12 0.25L
CHARM CITY MEAD 6.9%	10 0.25L
BOLD ROCK ROSÉ CIDER 6.0%	8 pint
WYNDRIDGE CRAFTY CIDER 5.5%	8 0.5L
OMISSION GLUTEN-FREE PALE ALE 5.8%	7 bottle
ERDINGER NON-ALCOHOLIC	7 bottle

WINES BY THE GLASS

SPARKLING

SAINT HILAIRE <i>Limoux, FR NV</i>	13
CHARLES ORBAN ROSÉ <i>Champagne, FR NV</i>	20
BILLECART SALMON BRUT <i>Champagne, FR NV</i>	20

WHITE

PINOT GRIS <i>Matakana New Zealand 2017</i>	13
ALBARIÑO <i>Nessa Spain 2018</i>	12
ASSYRITIKO <i>Alexakis Greece 2017</i>	12
VINHO VERDE <i>Broadbent Portugal 2017</i>	10
CHENIN BLANC <i>Kappzicht South Africa 2017</i>	13
POUILLY FUME <i>Lauverjat France 2017</i>	15
CHARDONNAY <i>Sonoma Cutrer California 2017</i>	12
GRUNER VELTLINER <i>Lustig Austria 2017</i>	11
SAUVIGNON BLANC <i>Mohua New Zealand 2018</i>	11
VERDEJO <i>Vina Galaña Spain</i>	10

ROSE

MOURVEDRE <i>Babylostoren South Africa 2018</i>	13
CINSAULT/SYRAH <i>Figueres Magali France 2017</i>	12
CINSAULT/GRENACHE/SYRAH <i>La Vieille Ferme France 2018</i>	11

RED

CABERNET SAUVIGNON <i>Stix Alexander Valley 2016</i>	14
CABERNET FRANC <i>Pierre France 2016</i>	12
MALBEC <i>Angulo Innocenti Argentina 2017</i>	13
PINOT NOIR <i>Brandborg Umpqua, OR 2016</i>	14
SHIRAZ <i>Zonte's Australia 2015</i>	13
CLARET <i>Basel Cellars Walla Walla, WA 2014</i>	15
CÔTES DU RHÔNE <i>Jean Louis Chave Mon Coeur France 2017</i>	15
GRENACHE <i>Legado del Moncayo Cuvee Montagna Spain 2017</i>	11
TEMPRANILLO <i>Vina Otãno Reserva Spain 2012</i>	14
NEBBIOLO <i>Vietti Perbacco Italy 2015</i>	17